



## Skillet Lasagna

6 servings  
50 minutes

### Ingredients

- 1 tsp Extra Virgin Olive Oil
- 1/2 Yellow Onion (medium, diced)
- 1 lb Lean Ground Beef
- 1 1/2 tbsps Italian Seasoning
- 3 cups Marinara Sauce
- 8 Lasagna Sheets (no boil)
- 1/3 cup Ricotta Cheese

### Nutrition

Amount per serving	
Calories	509
Fat	22g
Saturated	7g
Carbs	51g
Fiber	4g
Sugar	4g
Protein	23g
Cholesterol	87mg
Sodium	356mg

### Directions

- 1 Preheat the oven to 400°F (205°C). In an oven-safe pan, heat the oil over medium-high heat. Add the onion and sauté for five to six minutes or until translucent.
- 2 Add the beef, breaking it up as it cooks. Add the Italian seasoning and cook for about 10 minutes. Add the marinara sauce and bring to simmer.
- 3 Break the lasagna sheets in half and add them to the pan. Stir to ensure the sauce is covering the lasagna sheets. Add a splash of water if necessary.
- 4 Cover the pan with an oven-safe lid or aluminum foil. Bake the lasagna in the oven for 20 minutes or until the lasagna sheets are soft and cooked through.
- 5 Spoon the ricotta cheese on top and bake it for another five minutes uncovered. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to three days.

**Serving Size:** One serving is equal to approximately one cup.

**Gluten-Free:** Use gluten-free lasagna sheets instead.

**Dairy-Free:** Use a dairy-free ricotta cheese instead.

**More Flavor:** Add mushrooms, celery, and/or carrot.

**Additional Toppings:** Fresh herbs like basil or parsley.